



Spicy Steve's Malaysian & Singaporean Recipes

South Indian Chicken Curry

This is a recipe I picked up from my Malaysian friend Clarence Fernandez. Clarence is a Christian Indian (Malayalam) whose ancestors came from Kerala in South West India. He loves food and having travelled India widely, this recipe is his unique concoction, although it is faithful to his South Indian roots, particularly in its use of pungent fresh curry leaves.

- Ingredients:
- 1 whole chicken, remove the skin & fat, cut into small pieces
 - 8 cardamoms
 - 1 small stick cinnamon
 - 6 cloves
 - 2-3 star anise
 - 6 cloves (pips) of garlic, pounded
 - 1 ½ large onion, diced finely
 - 2 inch piece of fresh ginger, pounded
 - 2 medium sized potatoes, cubed
 - 2 tsp turmeric powder
 - 1 Tbsp chilli powder
 - 2 bay leaves
 - 1 medium sized tomato, chopped
 - 1 Tbsp brown sugar
 - 2 sprigs of fresh curry leaves
 - 1 cup coconut milk
 - Oil and water for cooking
 - Salt to taste

- Method:
1. Pound cardamoms, cinnamon, cloves and star anise into fine powder.
 2. Heat oil, fry 1/2 of the onions, garlic, pounded mixed spices, curry leaves & bay leaves. Stir until fragrant. Add a bit of water if spices start to burn.
 3. Add chilli powder, turmeric powder, brown sugar and ginger and mix in, adding a bit of water to create a paste.
 4. Add the rest of the onions, the tomatoes and keep adding splashes of water to thin out the paste into a gravy.
 5. Add chicken and potatoes and cook covered on a high heat for 5 minutes.
 6. Lower heat and add coconut milk.
 7. Simmer on low heat for another 20 minutes and serve.